

Mocha Walnut Truffle Tart

Crust:

½ cup butter, softened
¼ cup granular sugar
1 large eggs
1 1/3 cups all-purpose flour
½ cup ground walnuts
1 teaspoon vanilla extract

Filling-Glaze-Mocha Cream:

3 Tablespoons instant coffee
1 Tablespoon water
1 can (14-ounce) sweetened condensed milk
2 large egg
2 cups (12-ounce package) mini semi-sweet
chocolate chips, *setting aside 2 Tablespoons for Topping
1 teaspoon vanilla extract
1/8 teaspoon salt
¾ cup coarsely chopped walnut pieces

Garnish: (Choose 3)

1 fresh strawberry
1 – 3 walnut halves
1-3 cherries
1 mint leaf
chocolate curls/shavings

Mocha Cream:

1 cup (1/2 pint) heavy whipping cream
*setting aside 1 Tablespoon for Glaze
1 Tablespoon instant coffee
2 Tablespoons confectioner's sugar

1. Preheat oven to 350 degrees F.
2. In a 2-quart mixing bowl beat butter and granulated sugar until fluffy; beat in 1 egg.
3. In a separate 2-quart mixing bowl stir together flour, ground walnuts, and vanilla gradually beat into butter mixture, beating until well blended.
4. Press mixture onto bottom and up the sides of an 11-inch round tart pan with removable bottom or a 10-inch spring form pan.
5. Place tart pan on baking sheet lined with foil for additional support. Bake 15 minutes.

Filling:

1. In a 2-quart saucepan dissolve 3 Tablespoons of instant coffee in water.
2. Gradually stir in sweetened condensed milk; add 1 cup chocolate chips.
3. Heat over low heat, stirring constantly until chips are melted and mixture is well blended.
4. Remove from heat. Beat in remaining 2 eggs, vanilla and salt, blending well.
5. Spread in the partially baked crust.

Topping:

1. Sprinkle chips and chopped walnuts over tart surface.
2. Bake 25 to 30 minutes or until the filling is set and small cracks start to appear along the outer edge.
3. Cool completely in pan on wire rack.

Glaze:

1. In a 1-quart saucepan place 2 tablespoons of chocolate chips and 1 Tablespoons of whipping cream over low heat. Stir until chips are melted and smooth. Drizzle over cooled tart creatively.

Mocha Cream:

1. In a 2-quart mixing bowl combine the remaining whipping cream, confectioner's sugar and remaining 1 tablespoon of instant coffee. Beat until soft peaks form. Place in pastry bag with tip and garnish creatively.

Presentation: Cut and portion tart into 12 servings. Garnish creatively with Glaze, Mocha Cream and additional garnish as desired.